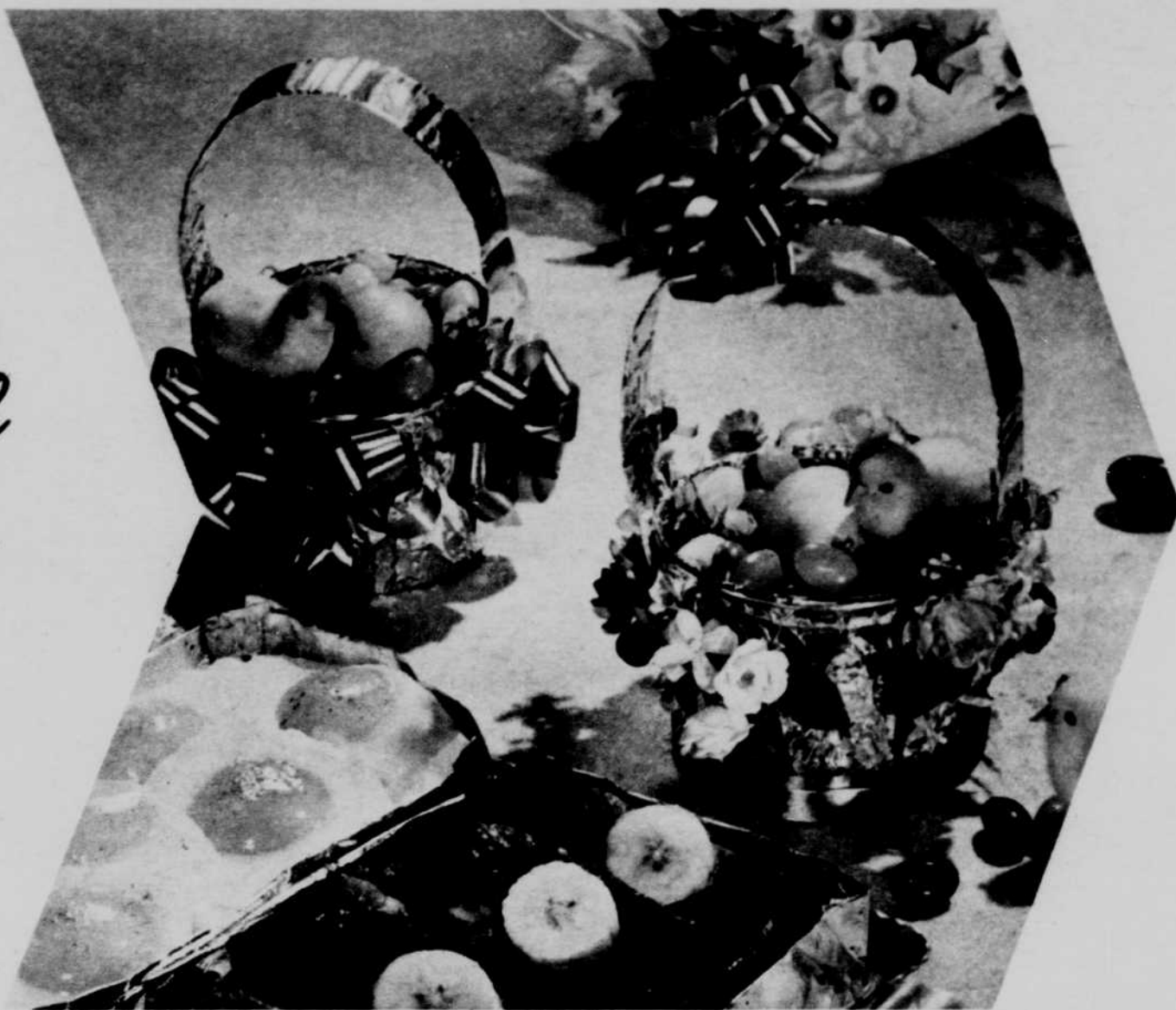


Easter Egg Sparkle For the Young Fry



By Susan Lowe

Our children may not be able to participate in the egg rolling contest on the White House lawn but they can have their early morning egg hunt right at home. Whether you use hard boiled eggs that have been colored and decorated or candy eggs is a matter of choice and family tradition of course but even the busiest mother will have time to delight the children on Easter morning with pretty, sparkling baskets that can be made in a few moments with cottage cheese containers and aluminum foil.

Just rinse out the containers, dry and cover with foil. Tape foil so it is secure. Form a handle by folding a strip of foil over and over to make a band about an inch wide and 14 inches long. Tape to sides of basket . . . there it is . . . a sturdy, silver Easter basket. Decorate with ribbon or flowers, held with cellophane tape.

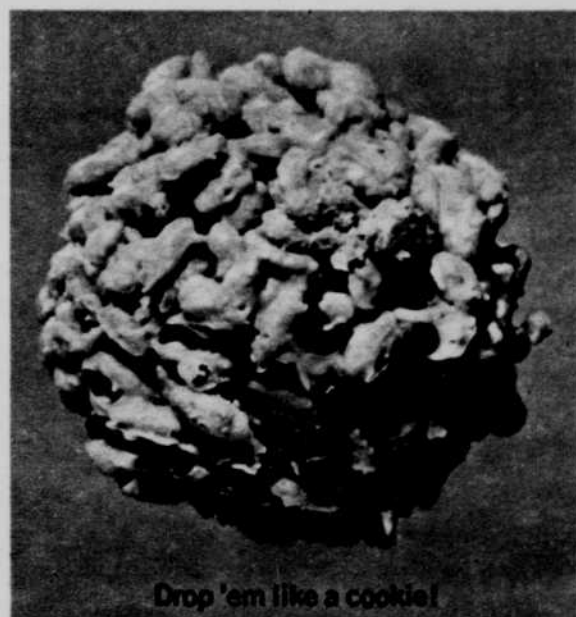
And . . . if you'd like to make Easter breakfast completely trouble free, we suggest the traditional ham and eggs, baked in the oven in "just the right size foil containers", fashioned by your own fingers. Here's the recipe:

Baked Ham and Eggs in Foil: Make foil pans from double thickness of heavy duty foil by turning up edges of foil all around and mitering corners. Pour a little melted butter in each pan. Arrange slices of "ready-to-serve" ham in one pan. Brush with orange marmalade and top with banana slices. Break eggs in second foil pan, pour on 1 tablespoon of cream for each egg and season. Place foil pans on a cookie sheet and bake in a hot oven (400°F.) for 25 minutes or until eggs are done to your liking. When done, slide foil pans onto serving platter and add cinnamon toast sticks kept hot in a foil package to go with this delicious breakfast.

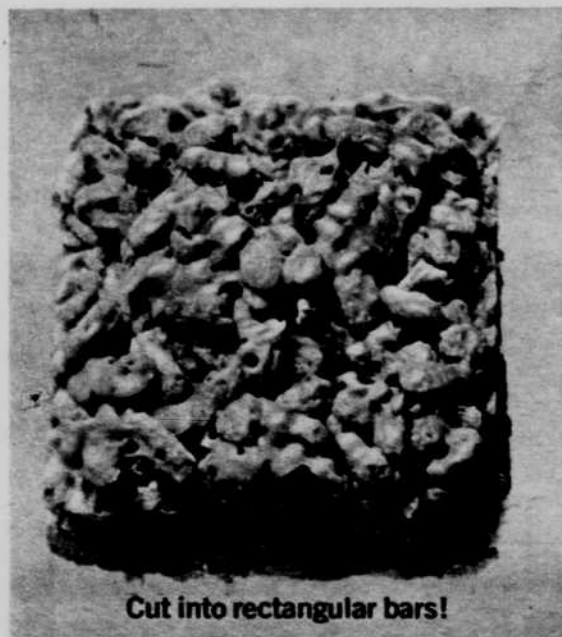
It's fun, too, to decorate a cake in basket fashion, and ever so easy to do if you use an angel food cake for the basis of your operations.

HOOT MOM! They're Fun! NEW SCOTCH TREATS!

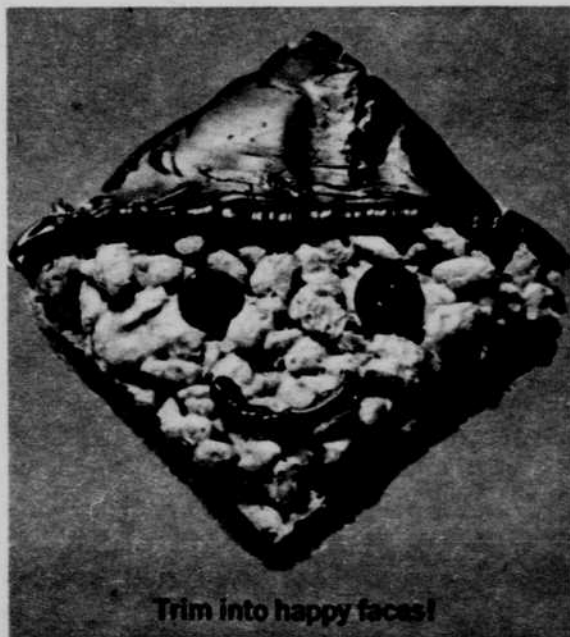
DELICIOUS—TOO! SWEET AND CRUNCHY COMBO OF NESTLÉ'S EXCLUSIVE BUTTERSCOTCH FLAVORED MORSELS AND KELLOGG'S RICE KRISPIES®



Drop 'em like a cookie!



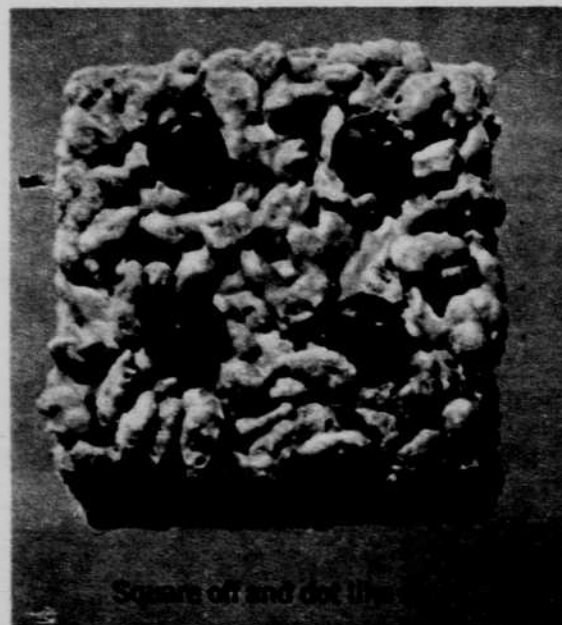
Cut into rectangular bars!



Trim into happy faces!



Build a Crispy Man!



Smile on and on!



SCOTCH TREATS

Combine and place over hot (not boiling) water: one 6-oz. pkg. (1 c.) Nestlé's® Butterscotch Morsels and ½ c. peanut butter. When butterscotch melts, stir till blended. Remove from heat. Add 3 c. Kellogg's Rice Krispies and stir till well coated with butterscotch mixture. Drop by teaspoonfuls onto waxed paper. Chill till set. YIELD: 6 dozen. OR spread in buttered 9" square pan. Chill till set, then cut in desired shapes and decorate with Chocolate Glaze: Melt one 6-oz. pkg. (1 c.) Nestlé's® Semi-Sweet Chocolate Morsels; stir to blend. Be your own artist!